

# ARRO

# BRUNCH

## CHAMPAGNE SPECIAL

NV Laherte Frères Brut "Ultradition"

15 by the glass | 60 by the bottle

## COCKTAILS

Pimm's Cup Royale <i>Pimm's No. 1, Hennessy Cognac, sparkling wine, lemon, Peychaud's, orange bitters</i>	10
Red Snapper <i>Beefeater Gin, Arro's Bloody Mary mix</i>	8
Corpse Reviver No. 2 <i>Beefeater Gin, Combier, Lillet Blanc, lemon juice</i>	10
Mimosa <i>Kraemer Brut &amp; choice of orange or grapefruit juice</i>	5
Rhum Down the Mountain <i>Clément Rhum, Dolin Génépy, Orgeat, lemon, Angostura, soda</i>	10
Leifmans Fruitesse <i>served on the rocks</i>	5

## PASTRIES

Easy Tiger Croissant
Parisian Ham & Chive Scone
Spiced Apple Cake
Chocolate Orange Tea Cake
3 one selection   10 assortment

## MAIN COURSES

Pear Almond French Toast <i>poached pears, whipped crème fraîche, toasted almonds</i>	13
Chef's Board* <i>Antonelli's cheese, charcuterie, baguette</i>	15
Watermelon Salad <i>pumpkin seeds, eppers, pickled watermelon, vinaigrette</i>	12
Fried Quail <i>dill crème, pickled shallots</i>	15
Croque-Monsieur <i>Parisian ham, béchamel, Gruyère</i>   Croque-Madame* <i>add an egg</i>	12   14
Benedict* <i>grilled pain de mie, fried green tomatoes, arugula, poached eggs*, pork rilette, hollandaise</i>	15
Omelette* <i>eggs*, Gruyère, tarragon, frites, hollandaise</i>	12
Baked Eggs* & Vegetables <i>two eggs*, sweet peppers, tomatoes, leeks, herb salad, toast</i>	16
Shrimp & Eggs <i>soft scramble, chèvre, herbs, toast</i>	19
Steak & Eggs* <i>two eggs*, sirloin*, frites, grilled zucchini, sauce Choron</i>	23

20% service charge applied to parties of 9 or more.  
\* Consuming raw or undercooked meats, poultry, seafood, shellfish, cheese or eggs may increase your risk of foodborne illness.  
We will do our best to accommodate special dietary needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs or milk.